

No	Ref No	Location	Statement	Points	Critical Description	Action Taken
1	21	Windjammer	The interior of the new lang grill was not easily cleanable.	1	No	AWAITING DIRECTIVES FROM OFFICES ON THESE GRILLS
2	21	Windjammer	Magnetic door closure strips on refrigerator 10.7 too weak to keep the door close	1	No	CORRECTED
3	21	Pool bar	Magnetic door closure strips on two refrigerator door too weak to keep the door close	1	No	CORRECTED
4	22	Carousel Pub	The upper spray arm nozzle of the glass washer were clogged, this was also noted in two of the deck pantries	0	No	CORRECTED
5	470	Integrated Pest Managemnt	Training of pest control personnel was not documented	0	No	CORRECTED
6	33	Deck 5 Cleaning locker	The bulkhead and deck of the cleaning locker by the dishwash area were in disrepair and difficult to clean, the deck was not covered.	1	No	CORRECTED, RESEALED AND TILED
7	27	Deck 5 Galley	Mold stain was noted on the gasket of two portable cold units 8 & 12	1	No	CORRECTED
8	30	Deck 5 hotline	The soap dispenser was missing at the handwash station at the end of the hot line	0	No	CORRECTED
9	33	Deck 4 locker	The deck and bulkhead were not easy to clean or covered in the area.	1	No	CORRECTED, RE-PAINTED
10	22	Deck 5 Potwash	The potwash machine was out of order.	0	No	CORRECTED
11	21	Dining Room	The laminate on the wait station was chipped, damaged and worn/	1	No	IN PROGRESS
12	24	Deck 4 glass wash	The final rinse temperature at the manifold as noted by the units thermometer was over 220 f at the glasswash unit.	0	Yes	CORRECTED
13	28	Production Galley	an oven rack was stored on the deck.	0	No	CORRECTED
14	20	Food Service General	The gasket between the upper compartment and the ice bin were porous and not easy to clean. The gasket were porous in the new cornelius Ice machine that had been purchased less then 6 months prior. All of the metal pcs. In the ice/water contact surfaces of the ice machine	2	No	THE GAP BETWEEN THE UPPER COMPARTMENT OF ICE BIN REFILLED BY SANITARY SILICON FOOD APPROVED
15	26	Food Service General	Mold was noted on the porous gasket in the ice machine.	0	Yes	FRAME WAS CLEANED AND GASKETS REPLACED. UPPER COMPARTMENT WILL BE OPEN AND CLEANED BY THE REFRIGERATION ENGINEERS
16	38	Food Service General	The slicer on deck 5 was out of order. The vegetable choppers on deck 4&5 were out of order the two door glass door refridgerator was out of order on deck 4,Refridgerator unit YMC 2405 in the buffet station was out of order. The juice dispenser in the crew mess was out of order, the potato peeler ws out of order.	0	No	IN PROGRESS, ANY MACHINES THAT CAN BE FIXED, WILL BE FIXED, OTHERWISE DISCARDED.
17	8	Food Service General	The sodamachine in the deck 4and 5 galler had copper fitting between the vented backflow/prevention devices and the carborators.	0	No	TECHNICIANS ADVISED, WAITING FOR THEM TO ATTEND THIS ISSUE.

18	20	Bakery Pastry	The inside of the ovens was not easy to clean due to open seams and gap.	2	No	OLD OVENS, SCHEDULE IN PLACE TO KEEP IT OPERATIONAL
19	20	Bakery Pastry	The lids on the bulk food bins were cracked	2	No	NEW LIDS ARE ON ORDER
20	16	Production Galley	The blast chiller log noted foods going into the unit at less than 140 °F. Some of the foods are between 110-130°F with no monitoring of the colling prior to the foods being placed in the blast chiller.	0	Yes	PROPER PROCEDURES WERE EXPLAINED . A SUPERVISOR WILL CONSTANTLY CHECK THE BLAST CHILLER .
21	33	Production Galley	The sealant at the deck juncture on the large mixer was loose.	1	NO	CORRECTED
22	27	Production Galley	The base of the mixer shaft was encrusted with food / rust residue.	1	NO	CORRECTED
23	34	Production Galley	a leak was noted at the stem of the preparation sink faucet.	0	No	CORRECTED
24	20	Production Galley	The inside of a sauce pitcher had rough brown patches that were not easy to clean.	2	No	CORRECTED
25	37	Deck 3 Potwash	Condensation was noted on the cover of the air conditioning vent.	0	No	CORRECTED
26	26	Deck 3 Potwash	Fibers were noted on the cone strainers in clean storage. One of the strainer was soiled with food residue.	0	Yes	STRAINERS WILL BE PROPERLY SOAKED AND A BRUSH WILL BE USED TO CLEAN THEM ,THEN INSPECTED BEFORE PLACING ON SHELVES.
27	33	Crew mess	The vinyl deck covering at the soiled drop-off was heavily soiled.	1	No	CORRECTED
28	34	Crew dishwash	The waste line was not connected at the glasswash unit.	0	No	CORRECTED
29	38	Provision	a mop was stored in the bucket in the chemical locker.	0	No	CORRECTED
30	33	Production Galley	The deck in the provision corridor was damaged.	1	No	IN PROGRESS
31	18	Provision Buffet station	Raw shelled eggs were stored Over pasturized eggs in the walk in unit.	0	Yes	WAS CORRECTED AND STORED IN DESIGNATED AREA AND DAILY MONITORED BY A SUPERVISOR.
32	20	Provision Buffet station	Soft sealant was noted on the food contact surfaces of the slicer	2	No	CORRECTED
33	34	Provision Butcher station	A leak was noted at the faucet stem of the preparation sink.	0	No	CORRECTED
34	18	Provision Fish Thaw	Raw Lobster was over cooked shrimp in the walk in unit.	0	Yes	WAS CORRECTED AND STORED IN DESIGNATED AREA AND DAILY MONITORED BY A SUPERVISOR AND PROVISION MASTER
35	18	Provision Poultry thaw	Ground beef was stored on a shelf over hot dogs in the walk in unit.	0	Yes	WAS CORRECTED AND STORED IN DESIGNATED AREA AND MONITORED DAILY BY THE PROVISION MASTER.
36	27	Food Service General	The area around the chutes of the grill were encrusted with grease and food residue.	1	No	CORRECTED
37	30	Deck 5 galley	a "Wash hand often" sign was not posted over the wash hand sink.	0	No	CORRECTED